

HONEST ORIGINS BLACK BEAN WHOLE FLOUR

(ITEM# 530179)



Black Bean Whole Flour: Whole Black Bean Powder can be used as an ingredient in bakery items, dips, dry soup mixes, extruded snacks and as a natural thickener or meat binder. Gray to black in color, ground black beans have a mild bean flavor.

INGREDIENTS: Black Beans

STORAGE: Storage in cool, dry conditions promotes longer shelf life

Proximate Data:

% Moisture, max..... 10.5
% Protein, min..... 20.0

Particle Analyzer Data:

Dx50 particle size..... 36 μ

Microbiological Data:

Standard Plate Count, max... 1,000/gm
E.Coli/Coliform..... \leq 200/gm
Salmonella..... Negative
Yeast & Mold..... \leq 200/gm

TYPICAL ANALYSIS: (per 100 g dry)

Calories 319

Fatty Acid Profile

Total Fat (g), max 2.38

Saturated Fat (g) 0.593

Monosaturated Fat (g) 0.324

Cis/cis Polyunsat. Fat (g) 1.465

Trans Fat (g) ND

Carbohydrate, Total (g) 67

Total Dietary Fiber (g) 23.2

Soluble Fiber (g) 17.8

Insoluble Fiber (g) 15.4

Sugars (HPLC)

Total Sugar (g) 4.3

Fructose (g) 0

Glucose (g) 0

Sucrose (g) 4.3

Maltose (g) 0

Lactose (g) 0

Vitamin D (mg) 0

Metals

Sodium (mg) .88

Potassium (mg) 1510

Calcium (mg) 107

Iron (mg) 5

Moisture (%), max 9.5

Ash (%) 4.0

Cholesterol (mg) 0

TECHNICAL DATA SHEET (MINIMAL ANALYSIS)

Approved: Sherrie King, Quality Manager

6/22/2021